Chocolate Cake Batter Hummus

Dessert hummus is a thing, and it is absolutely decadent without all the guilt! Serve with pretzels, strawberries, or graham crackers. Also makes a delicious filling for crepes topped with bananas. You can trick anyone into eating chickpeas when they taste this good! For a deeper color and flavor, use Dutch process cocoa powder.

Recipe by Noham Petit | Created on Mar 13, 2022

Ingredients

- 1 (15 ounce) can chickpeas, drained and rinsed
- 3 tablespoons cocoa powder
- 3 tablespoons maple syrup
- 2 tablespoons water, or as needed
- 2 tablespoons tahini
- ½ teaspoon vanilla extract
- 1 pinch salt

Directions

• Combine chickpeas, cocoa powder, maple syrup, water, tahini, vanilla extract, and salt in the bowl of a mini food processor. Blend until smooth, scraping down the sides of the bowl. Add additional water, 1 tablespoon at a time, until hummus is smooth.

Nutrition Facts

Serving: 8 servings | Calories: 88.8 kcal | Carbohydrates: 14.9 g | Protein: 2.7 g | Saturated fat: 0.5 g | Sodium: 129.5 mg | Fiber: 2.5 g | Sugar: 4.6 g

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